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harvesting a very early season orange cultivar [having juice with early season color of greater intensity than Hamlin orange juice while also exhibiting sensory qualities substantially equivalent to the sensory qualities of Hamlin orange juice, said harvesting step including selecting] selected from the group consisting of a cultivar within the Seleta family of cultivars, a Westin cultivar, a Ruby Nucellar cultivar, or a combination of these very early season cultivars, said harvesting being very early in the harvesting season for orange fruit, namely no later than the harvesting season of Hamlin orange fruit in the growing territory;

extracting juice from a volume of said very early season oranges of said harvesting step;

collecting the resulting extracted orange juice as an early season orange juice having a Color Number of at least 33 CN units, said Color Number being greater than Hamlin orange juice harvested at the time of said harvesting step; and

blending said extracted early season orange juice with another orange juice source in order to provide a not from concentrate orange juice product having a Color Number in excess of 33 CN units, while also exhibiting sensory

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qualities substantially equivalent to the sensory
qualities of Hamlin orange juice.--

--9. (Amended) [A] The method of [preparing not from
concentrate orange juice from oranges, comprising the
steps of:] claim 1, wherein

[harvesting fruit of a very early season orange
cultivar having juice with an early season color which has
a Color Number which is at least about 1 CN greater than
that of corresponding early season color of juice
extracted from Hamlin oranges, while also exhibiting
sensory qualities substantially equivalent to the sensory
qualities of Hamlin orange juice;

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extracting juice from a plurality of the very early
season orange cultivar of the harvesting step,] said
extracting [occurring] occurs during an extraction time
period which is early in the orange growing season [;

collecting the juice from the extracting step in order
to provide an orange juice source having a Color Number of
at least 33 CN units; and

blending said juice from the extracting step with
another juice in order to provide a not from concentrate
orange juice product having a Color Number in excess of 33
CN units].--

~~10-13~~ (Amended) The method of claim [9]1, wherein said harvesting step selects a cultivar having an early season color of at least about 2 CN greater than Hamlin orange juice of a corresponding harvest time.--

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~~14~~ (Amended) A method of preparing not from concentrate orange juice from oranges, comprising the steps of:

harvesting an orange cultivar fruit selected from the group consisting of Westin cultivars, Ruby Nucellar cultivars, Itaborai cultivars, Vermelha cultivars, and combinations thereof, said harvesting being very early in the harvesting season for orange fruit, namely no later than the harvesting season of Hamlin orange fruit in the growing territory;

extracting juice from a volume of said orange cultivar fruit;

collecting the resulting extracted orange juice as an early season orange juice source having a Color Number of at least 33 CN units, said Color Number being greater than Hamlin orange juice harvested at the time of said harvesting step; and

combining the extracted early season orange juice from said extracting step with another juice in order to provide a not from concentrate orange juice product.--

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--20 (Amended) [A] The method of [preparing not from concentrate orange juice from oranges, comprising the steps of:] claim 14, wherein said harvesting step selects fruit of an orange cultivar [which provides juice] having early season color which is at least 1 Color Number unit greater than that of juice extracted from Hamlin oranges harvested at the time of said harvesting step, while also exhibiting sensory qualities substantially equivalent to the sensory qualities of said harvested Hamlin orange cultivars[;

94 extracting juice from the orange cultivar of the harvesting step, said extracting occurring during an extraction time period which is early in the orange harvesting season;

collecting the juice from the extracting step in order to provide a fresh orange juice source; and

blending said fresh orange juice source from the extracting step with another orange juice source in order to provide a not from concentrate orange juice product].--

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--21 (Amended) The method of claim [20] ¹⁵~~14~~, wherein said blending step provides a product having a Color Number of at least about 35 CN units.--

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95 (Amended) The method in accordance with claim [20] ¹⁵~~14~~, wherein said harvesting step selects orange cultivar fruit

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which provides early season color which has an early season color value which is at least about 2 Color Numbers greater than that of juice extracted from said Hamlin oranges.--

Amended) The method of claim [20] ~~14~~¹⁵, wherein said blending step blends a stored orange juice as the another orange juice source.--

Amended) The method of claim [20] ~~14~~¹⁵, wherein said blending step incorporates up to about 80 weight percent of said extracted orange juice.--

Amended) The method in accordance with claim [20] ~~14~~¹⁵, wherein said collecting step provides a juice having a Brix value which meets or exceeds the minimum total solids requirement during the months of October and November of the Florida Department of Agriculture & Consumer Services, and this juice of said collecting step provides a Brix-to-acid ratio (BAR) during the months of October and November which meets or exceeds the Orange Fruit Maturity Standards of the Florida Department of Agriculture & Consumer Services for BAR during the months of October and November.--

Amended) The [A] method of [preparing not from concentrate orange juice from oranges, comprising the steps of:] claim 1, wherein said harvesting step selects

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fruit of an orange cultivar which provides juice during the months of October and November having a Color Number which is more intense than juice provided by Hamlin oranges during the months of October and November, respectively, while also exhibiting sensory qualities substantially equivalent to the sensory qualities of juice Hamlin orange cultivars harvested during October and November, respectively; and said extracting [juice from the orange cultivar of the selecting] step[, said extracting occurring] occurs during an extraction time period which is very early in the orange harvesting season[;

collecting the juice from the extracting step in order to provide an orange juice source having a Color Number of at least 33 CN units; and

blending said juice from the extracting step with another juice in order to provide an orange juice product having a color value in excess of 33 CN units].--

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(Amended) The method in accordance with claim [29] 1, wherein said collecting step provides a juice having a Brix value which meets or exceeds the minimum total solids requirement during the months of October and November of the Florida Department of Agriculture & Consumer Services, and this juice of said collecting step provides a Brix-to-

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acid ratio (BAR) during the months of October and November which meets or exceeds the Orange Fruit Maturity Standards of the Florida Department of Agriculture & Consumer Services for BAR during the months of October and November.--

13-~~33~~. (Amended) The method of claim [29] 1, wherein said blending step provides a product having a Color Number of at least about 35 CN units.--

14-~~34~~. (Amended) The method in accordance with claim [29] 1, wherein said harvesting step selects orange cultivar fruit which provides early season color which has an early season color value which is at least about [2] 1 Color Number[s] greater than that of juice extracted from said Hamlin oranges.--

27-~~35~~. (Amended) A not from concentrate orange juice prepared in accordance with a process comprising the steps of:

harvesting a very early season orange cultivar [having juice with early season color of greater intensity than Hamlin orange juice while also exhibiting sensory qualities substantially equivalent to the sensory qualities of Hamlin orange juice, said harvesting step including selecting] selected from the group consisting of a cultivar within the Seleta family of cultivars, a Westin cultivar, a Ruby Nucellar cultivar, or a combination of

these very early season cultivars, said harvesting being very early in the harvesting season from orange fruit, namely no later than the harvesting season of Hamlin orange fruit in the growing territory;

extracting juice from a volume of said very early season oranges of said harvesting step;

collecting the resulting extracted orange juice as an early season orange juice having a Color Number of at least 33 CN units, said Color Number being greater than Hamlin orange juice harvested at the time of said harvesting step; and

blending said extracted early season orange juice with another orange juice source in order to provide a not from concentrate orange juice product having a Color Number in excess of 33 CN units, while also exhibiting sensory qualities substantially equivalent to the sensory qualities of Hamlin orange juice.--

(Amended) The [A not from concentrate] orange juice [prepared in accordance with a process comprising the steps of:] of claim 32

[harvesting fruit of a very early season orange cultivar having juice with an early season color which has a Color Number which is at least about 1 CN greater than that of corresponding early season color of juice

extracted from Hamlin oranges, while also exhibiting sensory qualities substantially equivalent to the sensory qualities of Hamlin orange juice;

extracting juice from a plurality of the very early season orange cultivar of the harvesting step,] wherein said extracting [occurring] occurred during an extraction time period which is early in the orange growing season[;

collecting the juice from the extracting step in order to provide an orange juice source having a Color Number of at least 33 CN units; and

blending said juice from the extracting step with another juice in order to provide a not from concentrate orange juice product having a Color Number in excess of 33 CN units].--

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--46 (Amended) A not from concentrate orange juice prepared in accordance with a process comprising the steps of:

harvesting an orange cultivar fruit selected from the group consisting of Westin cultivars, Ruby Nucellar cultivars, Itaborai; Vermelha cultivars, and combinations thereof, said harvesting being very early in the harvesting season for orange fruit, namely no later than the harvesting season of Hamlin orange fruit in the growing territory;

extracting juice from a volume of said orange cultivar fruit;

collecting the resulting extracted orange juice as an early season orange juice source having a Color Number of at least 33 CN units, said Color Number being greater than Hamlin orange juice harvested at the time of said harvesting step; and

combining the extracted early season orange juice from said extracting step with another juice in order to provide a not from concentrate orange juice product.---
(Amended) The [A not from concentrate] orange juice [prepared in accordance with a process comprising the steps of:] of claim 45, ⁴⁵⁻³⁷⁷

[harvesting fruit of an orange cultivar which provides juice having early season color which is at least 1 Color Number unit greater than that of juice extracted from Hamlin oranges harvested at the time of said harvesting step, while also exhibiting] wherein said orange juice product exhibits sensory qualities substantially equivalent to the sensory qualities of [said harvested] Hamlin orange cultivars[;] harvested at the time of said harvesting step

[extracting juice from the orange cultivar of the harvesting step, said extracting occurring during an

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extraction time period which is early in the orange harvesting season;

collecting the juice from the extracting step in order to provide a fresh orange juice source; and

blending said fresh orange juice source from the extracting step with another orange juice source in order to provide a not from concentrate orange juice product].--

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(Amended) The [A not from concentrate] orange juice [prepared in accordance with a process comprising the steps of:] of claim 36, wherein said extracting step [harvesting fruit of an orange cultivar which] provides juice during the months of October and November having a Color number which is more intense than juice provided by Hamlin oranges during the months of October and November, respectively, while also exhibiting sensory qualities substantially equivalent to the sensory qualities of juice Hamlin orange cultivars harvested during October and November, respectively[;

extracting juice from the orange cultivar of the selecting step, said extracting occurring during an extraction time period which is very early in the orange harvesting season;

collecting the juice from the extracting step in order to provide an orange juice source having a Color Number of at least 33 CN units]; and

said blending step [said juice from the extracting step with another juice in order to] provides an orange juice product having a color value in excess of 33 CN units.--

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(Amended) A not from concentrate orange juice composition comprising a blend of:

at least about 1 percent by weight of a stored orange juice, based upon the total weight of the composition;

up to about 99 weight percent of a very early season fresh orange juice, based upon the total weight of the composition; [and]

said very early season fresh orange juice is extracted from said early season round orange cultivars selected from the group consisting of a cultivar within the Seleta family of cultivars, a Westin cultivar, a Ruby Nucellar cultivar, or a combination of these early season cultivars, said early season cultivars having been harvested at a time no later than the harvesting season of Hamlin orange fruit; and

said orange juice composition has a Color Number of at least about 1 CN greater than Hamlin

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orange juice harvested at said time the early
season cultivars had been harvested, while also
exhibiting sensory qualities at least as beneficial
as the sensory qualities of Hamlin orange juice.--

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43 ~~43~~ (Amended) A not from concentrate orange juice composition comprising a blend of:

at least about 1 percent by weight of a stored orange juice, based upon the total weight of the composition;

up to about 99 weight percent of a very early season fresh orange juice, based upon the total weight of the composition; [and]

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said very early season fresh orange juice is extracted from said early season round orange cultivars selected from the group consisting of a Westin cultivar, a Ruby Nucellar cultivar, a Seleta Itaborai cultivar, a Seleta Vermelha cultivar, or a combination of these early season cultivars, said early season cultivars having been harvested at a time no later than the harvesting season of Hamlin orange fruit; and

said orange juice composition has a Color Number of at least about 1 CN greater than Hamlin orange juice harvested at said time the early season cultivars had been harvested, while also exhibiting sensory qualities at

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least as beneficial as the sensory qualities of Hamlin orange juice.--

(Amended) A not from concentrate orange juice composition comprising a blend of:

at least about 1 percent by weight of a stored orange juice, based upon the total weight of the composition;

up to about 99 weight percent of a very early season fresh orange juice, based upon the total weight of the composition; [and]

said very early season fresh orange juice is extracted from said early season round orange cultivars selected from the group consisting of a Seleta Itaborai cultivar, a Seleta Vermelha cultivar, or a combination of these early season cultivars, said early season cultivars having been harvested at a time no later than the harvesting season of Hamlin orange fruit; and

said orange juice composition has a Color Number of at least about 1 CN greater than Hamlin orange juice harvested at said time the early season cultivars had been harvested, while also exhibiting sensory qualities at least as beneficial as the sensory qualities of Hamlin orange juice.--

(Amended) A not from concentrate orange juice composition comprising a blend of:

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at least about 1 percent by weight of a stored orange juice, based upon the total weight of the composition;

up to about 99 weight percent of a very early season fresh orange juice, based upon the total weight of the composition; [and]

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said very early season fresh orange juice is extracted from said early season round orange cultivars selected from the group consisting of a cultivar within the Seleta family of cultivars, or a combination of these early season cultivars, said early season cultivars having been harvested at a time no later than the harvesting season of Hamlin orange fruit; and

said orange juice composition has a Color Number of at least about 1 CN greater than Hamlin orange juice harvested at said time the early season cultivars had been harvested, while also exhibiting sensory qualities at least as beneficial as the sensory qualities of Hamlin orange juice.--

Please cancel each of claims 10-12, 24, 27, 30, 32 and 33.

Please note that the application as filed did not contain a claim which was numbered 22.